

### Abstract of the Disclosure

A method and apparatus for hygienically preparing dried peppers by continuously sterilizing and drying fresh peppers are provided. The method includes: screening fresh peppers, removing the stems of the peppers, and aging the peppers; washing the peppers to remove foreign materials and pesticide residue from the surfaces of the peppers; optionally sterilizing the surfaces of the washed peppers using a chemical sterilant solution; cutting and separating seeds from the washed or sterilized peppers; sterilizing the cut peppers using a chemical sterilant solution and/or high-temperature and high-pressure steam; drying the sterilized peppers by hot air or freeze-drying; and grinding the dried peppers into a product. The preparation method includes repeated sterilization and drying processes so that a sanitary problem common to dried peppers can be solved. In addition, deep-freezing may be optionally performed as needed to improve storability and preservative quality so that quality peppers are available through the year. Because red peppers are dried by the freeze-drying, the unique flavor and texture of red peppers can easily be restored by the addition of boiling water. Each step of the dried pepper preparation method can be performed in a continuous manner so that quality peppers can be produced on a large scale at low cost.